

Meny

Smaller dishes

Beef tartar 2.0

Smoked raw beef, spruce oil, marinated shiitake, pickled red cabbage and smoked mustard. Served with onion ash and crispy back root.

145kr

Carrot tartar

Smoked purple carrot, spruce oil, marinated shiitake, pickled red cabbage and smoked mustard. Served with onion ash and crispy back root.

145kr

Oxtail dumplings

Oxtail dumplings, muscovado gastrique, Västerbotten cheese sauce. Served with foamed horseradish and parsley, dried parsnip and fresh horseradish.

155kr

Goat cheese and beetroot sorbet

Panko breaded goat cheese, beetroot sorbet, chili salami and marashino reduction. Served with dry roasted chickpeas and chickpea snow.

115kr

Fish on chips

Salmon, ginger, pickled dill cucumber, green apple, lemon emulsion and coriander. Served on a tapioca chip.

115kr

Wings

Chicken wings, Korean BBQ-glaze, scallions and sesame seeds. Served with blue cheese dip and celery sticks.

95kr

Autumn salad

Salad with roasted sweet potato, green cabbage, rocket, apple, pomegranate and pumpkin seeds. Served with parmesan and maple syrup vinaigrette.

95kr

Caviar and chips

Chef's choice of caviar served with crème fraiche and root vegetable chips. Ask the staff for the day's caviar.

125kr

Larger dishes

Tomino boscaiolo burger

Toasted brioche, patty of Swedish beef, Tomino cheese wrapped in smoked lard, tomato chutney and pickled onion. Served with french fries.

145kr

Zucchini burger

Toasted brioche, baked zucchini, Tomino cheese, tomato chutney and pickled onion. Served with french fries.

145kr

Arctic char

Char, smashed potatoes, and grilled asparagus, topped with saltwater foam. Served with champagne sauce, lemon, aioli, jalapeño oil and a saffron tuille.

225kr

Portobello steak

Baked portobello, chanterelles, asparagus, charred onion petals and dried tomato. Served with potato puree, kambu dashi and chimichurri.

159kr

Grill of the night

Chef's choice of grilled meat, chimichurri and roasted tomato. Served with french fries, black pepper emulsion and red wine sauce.

289kr

Tomahawk steak

Tomahawk steak, gremolata and tomato and chili chutney. Served with french fries and red wine sauce.

695kr

Dessert

Pizz-ookie

Baked cookie dough in cast iron skillet, white chocolate gelato, caramel and forrest berries,

115kr

Gelato board

Chef's (often peculiar) choice of homemade gelatos.

99kr

Gelato

One scoop of gelato. Ask the staff for the flavors of the day.

35kr

Sorbet

One scoop of sorbet. Ask the staff for the flavors of the day.

45kr